

APRIL/MAY 2023

DOAM35A — MUSHROOM CULTIVATION

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Define stipe.
2. Name any two edible mushrooms.
3. Define spawn.
4. What is the raw material of mushroom substrate?
5. Define oyster mushroom.
6. What is straw mushroom?
7. What causes dry bubble disease?
8. State two specific nutritional value of mushrooms.
9. Name two foods prepared from mushroom.
10. What is spawning and spawn running?

SECTION B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) Give a concise account on history of mushroom cultivation.

Or

- (b) Write a note on edible and non-edible mushrooms.

12. (a) List out the various sanitation stages of mushroom cultivation.

Or

- (b) Discuss about the types and preparation of spawn.

13. (a) Briefly explain the cultivation process of white button mushroom.

Or

- (b) How will you cultivate the *Volvariella volvacea*?

14. (a) Explain any two bacterial diseases of edible mushroom.

Or

- (b) What is pest? Mention its importance in mushroom cultivation.

15. (a) Give an account on Indian and Western recipes of mushroom.

Or

- (b) Describe the precautions in mushroom cultivation.

SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Write an essay on morphology and life cycle of mushroom with neat sketch.

17. Give a detailed account on compost technology in mushroom production.

18. Describe the process and cultivation of *Pleurotus flabellatus*.

19. Give an elaborate account on the nutritional value of mushroom.

20. Explain the economics of mushroom cultivation in detail.